

LE TAILLEVENT

OUR PRIVATE ROOMS & VIP TABLES

*Your next experiences at Le Taillevent***

Unique and intimate spaces, a sensitive and generous cuisine.
A level of service that embodies the excellence and the magic of French know-how. Asumptuous cellar.



OUR SPACES

For all event type : lunch, business dinner, press conference, wine tasting, birthday..



Salon Guimet - Up to 12 people

It is in this quiet room that the Duke of Morny received the famous Emperor Napoleon III. Named in reference to the Guimet National Museum of Asian Arts and inspired from its decorations,this area promises an outstanding experience.

27m²

Privatization
416,67 € excl.VAT – 500 € incl.VAT



Salon Saturne - Up to 32 people

The former bedroom of the Duke of Morny. With its majestic chandelier reminiscent of the famous rings of Saturn, this cozy ambiance living room will enchant your guests.
Single table for up to 20 guests.
39m²

Privatization
583,33 € excl.VAT – 700 € incl.VAT



“PRIVATE ROOMS MENU”

Lunch, dinner, special events...





BUSINESS LUNCH
IN PRIVATE ROOM

Reserved exclusively for lunch

A partir de
133,71 € excl. VAT – 150 € TTC incl. VATpp

Menu of the day, depending on the Chef's market

3 courses

One glass of wine, mineral water and coffee included

Privatization of the private room

Served in 1h15

Glass of wine from 16,67 € excl. VAT – 20 € incl. VAT
Single choice of dishes for the entire group for 7 people and more.

RELAIS & CHÂTEAUX

LES GRANDES TABLES DU MONDE

BUSINESS LUNCH & DINNER
IN PRIVATE ROOM

MENU *ARIANE*

The Great Love and wife of the God of Wine and Celebration, Dionysus.

145,45 € excl. VAT - 160 € incl. VAT pp

3 courses

Citrus-marinated salmon,
celeriac cream, clementine vinaigrette

Steamed cod,
lemon broccoli, fresh herb sauce
or
Roasted yellow chicken,
mushroom pilaf rice, Vin Jaune sauce

Caramelized apple galette,
vanilla ice cream

MENU *TRADITION TAILLEVENT*

A legacy of the property's great recipes, twisted in a timeless and elegant harmony

172,73 € excl. VAT - 190 € incl. VAT pp

3 courses

Duck foie gras,
potato and leek salad

Organic salmon,
artichokes Barigoule, Champagne sauce
or
Slow-cooked lamb shoulder,
Paimpol beans, olives & preserved lemon

Chocolate,
chocolate cream, chocolate ice cream and chocolate biscuit

MENU *BACCHANTES*

Worshippers of the divinity of wine and party.

Available until and including November 30, 2026.

200 € excl. VAT - 220 € incl. VAT pp

4 courses

Lobster salad, thinly sliced kohlrabi in a sweet-and-sour dressing

Pollock, baby vegetables, Vin Jaune sauce

Roasted veal, pepper sauce

Coffee & hazelnut,
hazelnut biscuit, mascarpone ice cream, coffee mousse

Single choice of menu and dishes for the entire group.
Those menus are an example, subject to modification within the season.



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FESTIVE MENU

From 1 December 2026 to 17 January 2027

Choice of dishes from either of the two menus.

3-Course

200€ excl. VAT – 220€ incl. VAT per person

Duck foie gras, winter salad with black truffle

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Salmon, celeriac cream with truffle, Château-Chalon sauce

or

Roasted veal, glazed chestnuts with baby onions, fennel and walnuts

-

LWarm molten chocolate cake, vanilla ice cream, hazelnut praline

4-Course

236,36€ excl. VAT – 260€ incl. VAT per person

Salmon tartare with shiso and caviar

-

Turbot, creamy spinach rice, Champagne sauce

-

Rossini-Style beef, mashed potatoes

-

Light exotic fruit cake, passion fruit sorbet

**A single menu must be selected for groups of 7 or more guests*



THE WINE PACKAGES

The cellar of the Restaurant,
jewel of the « Parisian cultural gold triangle »
is full of treasures…



An institution in the art of "Food and Wine" Pairing,Le Taillevent** responds to the vocation of bringing together the universes of Vinesand Tables. To sublimate your dishes, a unique selection of wines signed by *Thomas Millet, Head Sommelier of Le Taillevent*, and his staff.

EVIDENCE

Get off the beaten paths by discovering or rediscovering local and international appellations.

37,50 € excl. VAT - 45 € incl. VAT pp - 2 glasses of wine

58,33 € excl. VAT - 70 € incl. VAT pp - 3 glasses of wine

Roussette de Savoie, Domaine des 13 Lunes - 2019
Côteaux du Pont du Gard « Cinsault »,
Clos des Centenaires - 2017

Mineral water, coffee. 2-drink package at lunch only.

PRESTIGE

Enjoy the timeless beauty of emblematic appellations

75 € excl. VAT- 90 € incl. VAT pp - 3 glasses of wine

Alsace Grand Cru « Zinnkoepfle »,
Domaine Agathe Bursin – 2018

Saint-Estèphe, Château Phélan Ségur 2015

Mineral Waters, Coffee

EXCEPTION

Marvel at the precious flasks of our rich and historic cellar

100 € excl. VAT - 120 € incl. VAT pp - 3 glasses of wine

Puligny-Montrachet « Les Nosroyes »,
Domaine Genot-Boulanger – 2019
Margaux, Château du Tertre - 2011

Mineral Waters, Coffee

TAILOR-MADE

Customized selection elaborated just for you, according to your desires by our sommeliers.

Mineral Waters, Coffee

Those wine selections are an example.
**Single wine agreement for 7 people or more*



THE OPTIONS

Make your event unforgettable



LES PETITS PLUS !

Price per person

LE TAILLEVENT

For the aperitive :

Champagne glass
20,83€ excl. VAT – 25 € incl. VAT

3 finger foods
13,63 € excl. VAT – 15 € incl. VAT

5 finger foods
22,73 € excl. VAT– 25 € incl. VAT

Tasting of 3 caviars with an expert
86,36 € excl.VAT– 95 € incl. VAT

Tasting of 3 wines or Champagne with our sommelier
Starting from 75 € excl. VAT – 90 € incl. VAT

For your lunch or dinner :

Cheese
27,27 € excl. VAT– 30 € incl. VAT

Birthday cake - Candles
13,64 € excl. VAT – 15 € incl. VAT

Digestive
Starting from 16,67 € excl. VAT– 20 € incl. VAT



A souvenir gift for your guests

A bottle of Champagne from

the Taillevent Collection Deutz

31,67 € excl. VAT – 38 € incl. VAT

A unique atmosphere

Personalized floral decoration

Caricaturist animations, jazz trio, violonist,

mentalist more surprises …

Tailor-made quote

Our exceptional gifts*

Create your own tailor-made boxes to suit your taste and budget, from a selection of over 1,000 products!



INITIATION BOX

*White – **21,66€ excl. VAT / 26€ incl. VAT***

Mâcon Milly Lamartine Héritiers du Comte Lafon -2019



DUO BOX

*Vallée de la Loire – **36,66€ excl. VAT / 44€ incl. VAT***

Montlouis Touche Mitaine - Rochers des Violettes - 2020

Saumur Champigny - Domaine Folie Lucé - 2020



COLLECTOR BOX

*Collector – **208,33€ excl. VAT / 250 € incl. VAT***

Champagne - Deutz - Brut Rosé

Champagne - Roederer - Collection 244

Montlouis sur Loire Remus - Domaine de la taille aux Loups - 2021

Mâcon Milly Lamartine - Héritiers du Comte Lafon - 2019

Saint Joseph - Domaine Marsanne - 2018

Bourgogne - Pinot Noir - Pierre Morey -2020



MAGNUM BOX

*Rhône – **44,16€ excl. VAT / 53€ incl. VAT***

Costières-de-Nîmes - Clos de Centenaires - 2018



TRILOGY BOX

*Evidence – **129,16€ excl. VAT / 155€ incl. VAT***

Bollinger - Spécial Cuvée

Pessac Léognan - Château Carbonnieux - 2017

Châteauneuf du Pape - Clos du Mont Olivet - 2020

* Selections by way of example, non-contractual photos

GARDINIER

An emblematic collection of Maisons



LES 110 DE TAILLEVENT PARIS
195 Rue du Faubourg Saint-Honoré
75008 Paris
les-110-taillevent-paris.com



LES 110 DE TAILLEVENT LONDON
16 Cavendish Square
London – W1G 9DD
les-110-taillevent-london.com



LES CAVES DE TAILLEVENT – FAUBOURG SAINT-HONORÉ
228 rue du Faubourg Saint-Honoré
75008 Paris
lescavesdetaillevent.com



LES CAVES DE TAILLEVENT – VICTOR HUGO
130 rue de la Pompe
75016 paris
lescavesdetaillevent.com



DROUANT
16 - 18 Place Gaillon
75002 Paris
drouant.com



DOMAINE LES CRAYÈRES
64 Boulevard Henry Vasnier
51100 Reims
lescrayeres.com



LE COMPTOIR DU CAVIAR
Animations de dégustation sur-mesure
Cadeaux d'affaires
lecomptoirducaviar.com

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